
Title: RECIPE BOOK

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Apple Way:

2 apples, peeled and
sliced
1 cup sugar
2 tablespoons of corn
starch
2 tablespoons of butter
1 teaspoon cinnamon
1 double pie crust

Place the apples, sugar,
cornstarch, and cinnamon
into a large bowl and
combine them. Put the
mixture into the bottom
pie crust with the
butter. Put on top pie
crust and cut slits for
steam to escape. Bake in
350 degree oven for
about 45 minutes.

Sweet Muffins:

3/4 cup milk
1/2 cup sugar
2 teaspoons salt
1/2 cup butter
1/2 cup warm water
5 ounces of yeast
1 egg
4 cups unsifted flour

Scald milk, stir in sugar,
salt, and butter. Cool to
lukewarm. Measure warm
water into a large warm
bowl. Add yeast and stir
until dissolved. Stir in
lukewarm milk mixture,
egg, and half of the
flour, and beat until
smooth. Stir in remaining
flour to make a stiff
batter. Cover the bowl
tightly with waxed paper.
Refrigerate the dough at

least two hours. Divide dough into two halves and roll each piece into a 9 by 14 inch rectangle. Brush lightly with melted butter. Filling: Sprinkle the rectangle with a mixture of $\frac{3}{4}$ cup sugar, 1 teaspoon cinnamon, and $\frac{1}{3}$ cup raisins and pecans. Roll the rectangles so that they are 9 inches long (like a jelly roll). Make sure the edges are firmly sealed.

Cut each roll into nine equal pieces and place them in a greased pan (leave enough room for the pieces to expand). Cover the pan and let the dough rise in a warm place until the rolls have doubled in size. Bake at a moderate temperature (350 F degrees) for about 30 minutes.

Frosting: Frost with a mixture of confectioner's sugar ($1\frac{1}{2}$ cup) and 5 teaspoons of milk.